



RESTAURANT

TWENTY-TWO

CAMBRIDGE

Wine and Drinks List

If you have any questions or would like a recommendation, our sommelier is on hand to assist.

Aperitif's

Kir Royal	£10.50
Champagne	£11.00
Negroni	£8.00
Aperol Spritz	£7.00
Blanquette de Limoux	£6.50
White Port & Tonic	£6.50
Tinto Vermut	£6.50
Manzanilla Sherry	£6.00
Fino Sherry	£6.00

Softs

Kombucha 'Royal Flush'	£4.50
Kombucha 'Smoke House'	£4.50
Franklins Elderflower and Lemonade	£3.50
Coca Cola	£2.50
Diet Coke	£2.50
Fevertree Lemonade	£2.00
Fevertree Tonic	£2.00
Fevertree Slimline	£2.00

Spirits (25ml)

Cambridge Distillery Dry Gin	£5.50
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Made down the road using local botanicals, Will & Lucy have blended flavours from all four seasons to create an elegant dry gin with the delicate favours of an English country garden.

Sipsmith London Dry Gin	£4.00
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Monkey 47 Dry Gin	£4.50
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Chase English Vodka	£4.00
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Beer & Cider

Maltcoast Pale Ale	£4.80
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Thornbridge Lukas Lager	£4.90
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Cambridge Bitter	£4.80
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Thornbridge Sour	£5.50
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Sheppy's Draught	£4.00
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Sheppy's Cloudy Cider	£4.50
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Brewdog Nanny State Non-Alcoholic Beer	£4.00
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Sparkling

<u>Champagne and Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Blanquette de Limoux, Chateau Rives-Blanques , 2017 <i>Dry, fresh, red apple notes</i>	£6.50	£32.50
Classic Cuvee, Nyetimber , MV <i>Delicate, elegant, brioche</i>	£10.00	£55.00
'Mag 14', Brut Intense, Champagne, AR Lenoble , NV <i>Mineral, concentrated, intense</i>	£11.00	£60.00
Champagne, Devaux , Grande Reserve, Brut, NV (Half Bottle) <i>Bone-dry, citrus and green apple</i>		£34.00
Cava, Brut Nature, Vilarnau , Gran Reserva, 2011 <i>Rich, yeast, pear and white peach</i>		£45.00
'Midnight', Brut Rose, Fox & Fox , Sussex, 2011 <i>Powerful, rhubarb and ginger, spicy notes</i>		£60.00
Brut Rose, Champagne, Joseph Perrier , NV <i>Rich, red berry fruit, full bodied</i>		£60.00
Brut Reserve, Champagne, Charles Heidsieck , NV <i>Powerful, concentrated, complex</i>		£70.00
'1086', Nyetimber , Sussex, England, 2009 <i>The Dom Perignon of England !</i>		£180.00
Sherry		
Manzanilla, 'Deliciosa', Valdespino <i>Salty, fresh, aromatic</i>	£6.00	£30.00
Fino, 'Inocente', Valdespino <i>Rich, complex, textured</i>	£6.00	£30.00

By the Glass

<u>White</u>	Glass	Bottle
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En Passant, Domaine Gayda , Languedoc, France, 2017 <i>Dry, tropical, peach and pinnapple</i>	£5.00	£25.00
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'Meltwater', Sauvignon Blanc, Corofin , Marlborough, New Zealand, 2017 <i>Classic, citric, herbacious, crisp</i>	£7.00	£35.00
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'Babiana', Vondeling , Voor-Paardeberg, South Africa, 2016 <i>Creamy, buttery, fresh, floral</i>	£6.50	£35.00
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'Loiserberg', Gruner Veltliner, Loimer , Kamptal, Austria, 2016 <i>Full, textured, clean, green apple</i>	£8.00	£40.00
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<u>Red</u>	Glass	Bottle
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'En Passant', Domaine Gayda , Languedoc, France, 2016 <i>Medium Bodied, dark fruits, smooth</i>	£5.00	£25.00
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'Monsonia', Vondeling , Voor-Paardeberg, South Africa, 2015 <i>Full, oaky, rounded, balanced</i>	£6.50	£32.00
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Ciauria, Etna Rosso, Pietro Caciorga , Sicily, Italy, 2017 <i>Light, fruity, ripe, red berrys</i>	£7.00	£35.00
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'Vinedos de Labastida', Rioja Reserva, Remelluri , Rioja, Spain, 2014 <i>Rich, red cherry, vanilla</i>	£7.50	£36.00
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Rose

'La Trilogie', Domaine du Viranel , Languedoc, France, 2017 <i>Dry, fresh, textured</i>	£7.00	£35.00
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Fine Wines By the Glass (Via Coravin)

White

Glass Bottle

Riesling, Grand Cru, Geisberg Vinyard, **Domaine Kientzler**, 2016
Dry, lively, mineral and expressive £13.50 £80.00

Meursault, Vieilles Vignes, **Pernot Belicard**, 2017
Bright, delicate, focused £16.50 £90.00

Red

Vosne-Romanee, **Domaine Bethaut-Gerbet**, 2014
Weighty, silky, very elegant £13.50 £90.00

'Vigna Garzon', Amarone della valpolicella, **Pieropan**, Veneto, 2015
Powerful and complex. Dark fruit, smoke £21.00 £120.00

Half Bottles

Champagne

Champagne, **Devaux**, Grande Reserve, Brut, France, NV
Bone-dry, citrus and green apple £34.00

White

Chablis, **Domaine des Hâtes**, Burgundy, France, 2016
Textbook chablis. Clean, dry, mineral £25.00

'Wild Sauvignon', Sauvignon Blanc, **Greywacke**, Marlborough, New Zealand, 2015
Textured, aromatic, fresh, complex £28.50

Pugligny Montrachet, **Pernot Belicard**, Burgundy, France, 2015
Delicate, bright, textured £45.00

Red

Chianti Classico, **Rocca di Montegrossi**, Tuscany, Italy, 2015
Rich, gutsy, earthy, dried fruits £22.00

'Garrigues', Vacqueyras, **Montirius**, Southern Rhone, France, 2014
Medium weight, forest fruits and herbs £22.00

'Crimson', Pinot Noir, **Ata Rangī**, Marlborough, New Zealand, 2016
Concentrated and silky, sweet red berries £28.00

Magnums

Red

L'tranger, **Domaine des Trinites**, Languedoc, France, 2015
Light, fresh, strawberry and savoury notes £60.00

'Vinedos de Labastida', **Lindes de Remelluri**, Rioja, Spain, 2011
Rich, red cherry, vanilla, spice £75.00

Morellino di Scansano, Riserva, **Roccapesta**, Tuscany, Italy, 2010
Powerful, complex, toasty oak, strawberry fruit £90.00

White Wine

France

Languedoc-Rousillon

Cepage Viognier, Domaine Gayda , 2017 <i>Juicy, stone fruit and apple</i>	£21.00
En Passant, Domaine Gayda , 2017 <i>Dry, tropical, peach and pinnapple</i>	£25.00
Kaya Blanc, Domaine des Soulanes , 2016 <i>Textured, pear and minerals</i>	£34.00
'L'imaginer', Domaine des Trinites , 2017 <i>Bone-dry, bright, green apple and ginger</i>	£30.00

Burgundy

Bourgogne Blanc, Ballot Millot , 2015 <i>Delicate, creamy, fresh acidity</i>	£46.00
Chablis, Domaine des Hâtes , 2017 <i>Textbook chablis. Clean, dry, mineral</i>	£45.00
St Romain, Chantereves , 2016 <i>Elegant, mouth-coating, citric finish</i>	£58.00
Santenay, Sous La Roche, Bachey-Legros , 2015 <i>Rich, buttery, well structured</i>	£60.00
Chablis 1 ^{er} Cru, 'Les Lys', Etienne Defaix , 2004 <i>Leesy, rich, oily, complex</i>	£65.00
Meursault, Vieilles Vignes, Pernot Belicard , 2017 <i>Bright, delicate, focused</i>	£90.00

Bordeaux

Pessac-Leognan Blanc, **Château Lamothe-Bouscaut**, 2016
Toasty, rich, savoury £55.00

Alsace

Gewurztraminer, **Domaine Kientzler**, 2014
Off-dry, spicy, textured £36.00

Riesling, Grand Cru, Geisberg Vienyard, **Domaine Kientzler**, 2016
Dry, lively, mineral and expressive £80.00

Italy

Pinot Bianco, **Cantina Bolanzo**, Sudtirool, 2018
Bright, fresh, salty minerality £30.00

'Kaiton', Riesling, **Kuen Hof**, Sudtirool, 2015
Light, expressive, citrus and petroleum £46.50

Spain

Garnacha Blanca, **Vina Zorzal**, Navarra, 2017
Fleshy, peachy, nectarine and lychee £32.00

'Olagossa', Rioja Blanco, **Bodegas Perica**, Rioja, 2016
Buttery, fatty, vanilla and peach £35.00

Trenzado, **Suertes Del Marques**, Tenerife, 2016
Complex and fresh, baked bread and lemon £40.00

Vina Gravonia, Rioja Blanco, Crianza, **Lopez de Heredia**, Rioja, 2008
Waxy, creamy, complex and savoury £52.00

Austria

Loiserberg, Gruner Veltliner, **Loimer**, Kamptal, 2016
Full, textured, clean, green apple £40.00

Germany

Riesling, Sonnenuhr Rothlay, **Heinrichshof**, Mosel, 2015
Fresh, floral, Juicy and peachy £42.00

Australia

'M3' Chardonnay, **Shaw and Smith**, Adalaide hills, 2016
Sleek, mineral, precise. Burgundian style £50.00

New Zealand

'Meltwater', Sauvignon Blanc, **Corofin Winery**, Malborough 2017
Classic, citric, herbascious, crisp £35.00

South Africa

'Babiana' **Vondeling**, Voor-Paardeberg, 2016
Creamy, buttery, fresh, floral £35.00

Clairette Blanche, **Craven**, Stellenbosche, 2016
Dry, herbal, white peach and tea £47.00

USA

El Camino Vineyard, Chardonnay, **Varnier**, Santa Barbra, 2013
Full, rich, creamy, floral £49.00

Rose

Chiaretto Classico, **Valetti**, Bardolino, Italy, 2017

Rounded, mineral, fruit driven, textured £30.00

'Trilogie', **Domanie du Viranel**, Languedoc, France, 2017

Fresh, creamy texture, red berrys and minerality £35.00

Red Wine

France

Languedoc-Roussillon

'En Passant', **Domaine Gayda**, Languedoc, 2016
Medium Bodied, dark fruits, smooth £25.00

'Red', **Res Fortes**, Cotes du Roussillon, 2015
Full, fruit driven with great freshness £32.00

'Les Myrs', **Danjou-banessey**, Roussillon, 2013
light, savoury, crunchy red berry, complex £55.00

'Les Mirandes', **Danjou-banessy**, Roussillon, 2014
Rich, complex, forest fruits and minerality £60.00

Burgundy

La Fosse, Rully 1^{er} cru, **Jean-Baptiste Ponsot**, 2011
Concentrated, fresh, smooth £45.00

'Les Grasses Tetes', Marsannay, **Domaine Coillot**, 2014
Sliky, elegant, ripe red berries £55.00

Chevery-Chambertin, **Domain Duroche**, 2014
Light, seductive, delicate £75.00

Nuits-Saint-Georges, **Domaine du Clos Frantin**, 2011
Savoury, mineral, Complex £78.00

Vosne-Romanee, **Domaine Bethaut-Gerbet**, 2014
Weighty, silky, very elegant £90.00

Beaujolais

Morgon, 'Corcolette', **Frederic Berne**, 2016
Cassis, blackberry, perfumed and moreish £39.00

Rhone

'Jardin Secret', Cotes du Rhone, **Montirius**, Southern Rhone, 2015
Sweet red and black fruit, medium body, fresh £40.00

'Garrigues', Vacquayras, **Montirius**, Southern Rhone, 2015
Herbal, savoury, red berrys and forest fruit £45.00

Bordeaux

Bordeaux Superieur, **Château des Antonins**, 2015
Black fruit and toasty oak. Medium tanins £28.00

Saint Emilion Grand Cru, **Clavis Orea**, 2015
Dense, Powerful, supple tanins, round £60.00

St Julian, **Château Moulin Riche**, 2013
Rich, complex, ripe fruit and sweet oak notes £82.00

Italy

Ciauria, Etna Rosso, **Pietro Caciornga**, Sicily, 2017
Light, fruity, ripe, red berries £35.00

Chianti Classico, **Rocca di Montegrossi**, Tuscany, 2015
Rich, guttys, earthy, dried fruits £40.00

Langhe Nebbiolo, **G.D. Vajre**, Piedimonte, 2016
Ripe blackcurrent fruit, elegant, perfumed £45.00

'Canace', Nero di Troia, **Cantina Diomede**, Puglia, 2014
Intense, sweet fruit and liquorice £55.00

Barbaresco, Bordini, **Elvio Cogno**, Piedimonte, Italy, 2012
Classy nebbiolo, red fruit and supple tannins £60.00

Amarone della Valpolicella Classico, **Novaia**, Veneto, 2012
Concentrated, velvety, dark fruit £70.00

'Vigna Garzon', Amarone della valpolicella, Pieropan, Veneto, 2015
Powerful and complex. Dark fruit, tobacco, smoke £120.00

Spain

'Vinedos de Labastida', Rioja Reserva, **Remelluri**, Rioja, 2014
Rich, red cherry, vanilla £36.00

Altos de la Finca, **Finca Constancia**, Castilla, 2014
Full, rounded, dark fruit £40.00

Vina Bosconia, Rioja Reserva, **Lopez de Heredia**, Rioja, 2006
Savoury, complex, well intergrated oak £58.00

Portugal

'Callabriga', **Cassa Ferreirinha**, Douro Valley, 2015
Concentrated, cassis, blackcurrent, sweet oaky notes £44.00

Tinto Reserva, **Quinta dos Carvalhais**, Dao, 2012
Powerful, deep, dark fruits and black olive £55.00

California

Los Alamos Vineyard, Pinot Noir, **Varnier**, Santa Barbara, 2014
Light, delicate, very elegant £46.50

Pinot Noir, **Gavin Chanin**, Santa Barbara, 2016
Silky, perfumed, seductive £60.00

Australia

'7th Son' Grenache/Shiraz, **Mitolo**, McLaren Vale, 2014
Full, rich, smooth £45.00

'MGS', **Tim Smith**, Barossa valley, 2015
Ripe, dense, fresh, touch of oak £50.00

South Africa

'Baldrick Shiraz', **Vondeling**, Voor-Paardeberg, 2016
Rich, sweet black fruit and chocolate £22.00

'Monsonia', **Vondeling**, Voor-Paardeberg, 2015
Full, oaky, rounded, balanced £32.00

Faure Vineyard, Pinot Noir, **Craven**, Stellenbosch, 2017
Sour red berry's and farm yard notes £46.50

Sweet Wines

	Glass	Bottle
Monbazillac, Haut Bernasse , Monbazillac, France, 2004 <i>Rich, creamy, luscious</i>	£7.00	£35.00
'Cordon Cut' Riesling, Mount Horrocks , Clare Valley, Australia 2017 <i>Fresh and aromatic, sweet lemon citrus</i>	£8.00	£39.50
'La Barral' Rivesaultes Ambre, Domaine Comelade , Rivesaultes, France, 1987 <i>Complex, nutty, spicy</i>	£8.50	£45.00
Sauternes, Château Laville , Bordeaux, France, 2011 <i>Luscious, creamy, complex, balanced</i>	£9.00	£80.00
Tokaji, 5 Puttonyos, Disnoko , Hungary, 2011 <i>Sweet apricot and honey, refreshing acidity</i>	£10.00	£70.00

Fortified

Quinta do seixo, Vintage Port, Sandeman , Porto, Portugal, 2013 <i>Rich, balanced, blackberry and Mocha</i>	£7.00	£80.00
20yr Old Tawny Port, Sandeman , Porto, Portugal, NV <i>Red fruit, Caramel, nuts. Very complex</i>	£8.00	£75.00
'Vau', Vintage Port, Sandeman , Porto, Portugal, 1999 <i>Powerful, cassis, coffee, chocolate</i>	£10.00	£95.00
'Apostoles', Olorosso Sherry, Gonzalez Byass , Jerez, Spain, NV <i>Liquorice, toffe, dried fruits and wood</i>	£10.00	£50.00
'Noe' Pedro Ximinez Sherry, Gonzalez Byass , Jerez, Spain, NV <i>Incredibly rich, chistmas cake and treacle</i>	£11.00	£55.00

Whisk(e)y (35ml)

<i>Gilchoman Machir Bay Islay Single Malt Scotch</i>	£6.50
<i>Fruity, Peated, Hazelnut</i>	
<i>Eagle Rare Whiskey</i>	£4.50
<i>Toffee, smoke, marzipan</i>	
<i>Nikka Pure Malt Black</i>	£6.50
<i>Spices, toffee, apple</i>	
<i>Glendronach Original 12yo Highland Single Malt Scotch</i>	£6.00
<i>Rich, woody, dried fruit</i>	
<i>Smokehead Islay Single Malt Scotch</i>	£6.50
<i>Peaty, Nutty, coffee</i>	
<i>Strathisla 12yo Speyside Single Malt Scotch</i>	£6.50
<i>Red apple, sweet oak, milk chocolate</i>	
<i>Taketsuru, Pure Malt, Nikka</i>	£8.00
<i>Toffee, red apples, smoke, fig</i>	

Other

<i>Mr Blacks Cold Press Coffee Liqueur</i>	£5.00
<i>Mozart White chocolate liquor</i>	£6.00
<i>Mozart Chocolate Liquor</i>	£6.00
<i>Frangelico Hazelnut Liquor</i>	£5.00
<i>Disaronno</i>	£5.00

Rum

<i>Diplomatico Mantuano</i>	£5.00
<i>Sweet, spicey oak, caramel and nuts</i>	

Brandy

<i>Chateau de Laubade VSOP Armagnac</i>	£6.00
<i>Light, floral and fruity</i>	
<i>Chateau de Breuil VSOP Calvados</i>	£5.00
<i>Baked apples and spice</i>	

Coffee

All our coffee is roasted for us by Hot Numbers Coffee at their roastery in nearby Stapleford. We are proud to work with a roastery who ensure all the coffee they supply is speciality grade, and everyone in the supply chain receives a fair price. Our current coffee crop is:

Breakfast Wine – blend of 50/50 Central and South American beans

Tasting notes: nuts, dark chocolate and a medium body. The best option if you take your coffee with milk

El Salvador – San Felipe

Tasting notes: Nutmeg and red berry with a sweet and clean finish.

Best taken black

Cafetiere & petit fours £4.00 per person

Extra petit fours £2.50

Tea

We serve Kandula Tea who are an independent UK tea company based in nearby Wilburton.

English Breakfast, Earl Grey, Ceylon Green, Peppermint or Vanilla Chai

Pot of tea & petit fours £3.50 per person

Extra Petit Fours £2.50